



SPECIAL OCCASION &  
LARGE GROUP MENU

# SPECIAL OCCASION & LARGE GROUP MENU

Lovingly designed for your special moments: Baptisms, First Communion, meet-and-greets, birthdays, and all the joyful occasions we cherish celebrating with you.

## Guest Capacity

We welcome groups of up to 45 guests for a personalized and memorable experience.

## Venue Privatization Options

Create an exclusive atmosphere for your event with full venue privatization (menu price + privatization fee):

- Park Area:
  - Seated: 120 guests
  - Standing: 300 guests
- Indoor Space:
  - Seated: 45 guests
  - Standing: 80 guests

## Important Details:

- Please inform us of any special dietary needs or allergies when confirming your menu, to allow us to make the necessary accommodations.

## THREE COURSE PLATED MEAT MENU

Our Meat Menu offers a selection of hearty and flavorful dishes, prepared with care using high-quality ingredients. From a variety of appetizers to satisfying main courses, this menu is crafted to ensure a delicious and enjoyable dining experience for everyone.

### Appetizers (For sharing)

- Bread plate with focaccia and hummus
- Prosciutto and cheese platter
- Creamy Iberian croquettes
- Fried fish with tartar sauce or tarte flambée of choice
- Duck pâté marinated with Mediterranean herbs and pickles

### Main Dish (Choose one for the whole group)

#### 1. Veal Cheeks – 55€ per person

Tender veal cheeks, slow-cooked in Babić red wine served with a silky porcini purée and Lika potatoes. It's a hearty and elegant choice for any occasion.

#### 2. Pork Knuckle – 68€ per person

Marinated in seawater and roasted to crispness this hearty dish features half a kilo of tender meat on the bone, served alongside a refreshing cabbage salad and roasted potatoes.

#### 3. Beef Tournedos "Rossini" – 77€ per person

An indulgent classic, featuring 180g of tender beef tournedos, served on a buttery brioche. Topped with rich, grilled foie gras and accompanied by a velvety Madeira sauce.

### Dessert

Cake: To be decided with the client

or

Single Desserts (Choose one for the whole group):

- Paris Brest Pistachio featuring crispy choux dough, filled with toasted creamy pistachio paste and a touch of salt.
- Chocolate and walnut brownie with cookie crumble and vanilla gelato

### Drinks

Carefully selected drinks paired with meal courses. Can be modified per customer requests.

- Option 1 - 13,5 € per person
  - Half bottle water per person (still or sparkling)
  - Apetizer: Piena Brut
  - Main: Basina Tribidrag
  - Coffee or tea
- Option 2 - 17 € per person
  - Half bottle water per person (still or sparkling)
  - Apetizer: Pineluxe
  - Main: Mokosh crno
  - Coffee or tea

## THREE COURSE PLATED FISH MENU

Our Fish Menu is inspired by the fresh, vibrant flavors of the sea, offering a variety of dishes that highlight high-quality seafood and carefully balanced flavors. Begin your meal with a selection of light, flavorful appetizers, followed by main courses designed to delight seafood lovers and satisfy a variety of tastes.

### Appetizers (For sharing)

- Bread plate with focaccia and hummus
- Amberjack carpaccio with lime and mango vinaigrette
- Crispy squid croquettes
- Fried fish with tartar sauce
- Crab Rilette

### Main Dish (Choose one for the whole group)

#### 1. Lobster Conchiglioni – 67€ per person

Large shell-shaped pasta in a rich blue lobster sauce, marinated lobster meat, and wild fresh herbs.

#### 2. Grilled Sea Bass Fillet – 65€ per person

Grilled sea bass fillet served with a velvety fennel emulsion, complemented by tender salted vegetables and vibrant crudités.

#### 3. Paella-Spiced Risotto – 60€ per person

A flavorful risotto infused with the vibrant spices of paella, topped with grilled octopus, tender broad beans, and finished with a rich Rioja reduction.

### Dessert

Cake: To be decided with the client

or

Single Desserts (Choose one for the whole group):

- Paris Brest Pistachio featuring crispy choux dough, filled with toasted creamy pistachio paste and a touch of salt.
- Chocolate and walnut brownie with cookie crumble and vanilla gelato

### Drinks

Carefully selected drinks paired with meal courses. Can be modified per customer requests.

- Option 1 - 11 € per person
  - Half bottle water per person (still or sparkling)
  - Apetizer: Piena Brut Rose
  - Main: Ško Maraština
  - Coffee or tea
- Option 2 - 17 € per person
  - Half bottle water per person (still or sparkling)
  - Apetizer: Art de Fleur
  - Main: Mokosh bilo
  - Coffee or tea

# FOUR COURSE PLATED MENU

## Option 1 – 68 € per person

1. Amberjack carpaccio with lime and mango vinaigrette.
2. A flavorful risotto infused with the vibrant spices of paella, topped with grilled octopus, tender broad beans, and finished with a rich Rioja reduction.
3. Grilled sea bass fillet served with a velvety fennel emulsion, complemented by tender salted vegetables and vibrant crudités.
4. Chocolate and walnut brownie with cookie crumble and vanilla gelato

## Option 2 - 89€ per person

5. "Vitello Tonnato" with raw red tuna slices, capers, and classic sauce
6. Lobster Conchiglioni: large shell-shaped pasta in a rich blue lobster sauce, marinated lobster meat, and wild fresh herbs.
7. Beef tournedos "Rossini": an indulgent classic, featuring tender beef filet mignon, served on a buttery brioche, topped with rich grilled foie gras and accompanied by a velvety Madeira sauce.
8. Chocolate and walnut brownie with cookie crumble and vanilla gelato

## Drinks

Carefully selected drinks paired with meal courses. Can be modified per customer requests.

- Option 1 - 23 € per person
  - House gift: Welcome cocktail (Pineluxe)
  - Half bottle water per person (still or sparkling)
  - Wine pairings:
    - Mokosh Bilo
    - Enosophia Matarouge
    - Ško Maraština
    - Graham's Port the Tawny Reserve
  - Coffee or tea
- Option 2 - 29 € per person
  - House gift: Welcome cocktail (Art de Fleur)
  - Half bottle water per person (still or sparkling)
  - Wine pairings:
    - Kos Pinot Crni
    - Enosophia Trs no. 5
    - Dvorac Belaj Merlot
    - Graham's Port the Tawny Reserve
  - Coffee or tea

# FINGER FOOD/COCKTAIL PARTY MENU

## MENU – 55 € per person

- Iberian croquettes
- Marinated and grilled sardine bruschetta
- Octopus and white fish mini ceviche with "leche de tigre"
- Slow-cooked pork belly buns with ponzu sauce and crunchy cabbage salad
- Veal cheeks risotto with taleggio cheese and Porto sauce

## Add a sweet option to your cocktail party – 10€ per person

- creamy fruit baskets
- small ferrero balls
- profiterol